

THE EVALUATION OF FUNGAL LOAD OF WHEAT KERNELS IN STORAGE CONDITIONS

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Abstract

The knowledge of grain storage health is extremely important because production losses due to the activity of microorganisms can reach up to 20% (Beattie, 2005). In lead to the development of the micromycetes in the plants and to the stored products, which will be used as aliment for people and animals, a number of mycotoxins and black point attack will result. Most often incriminated micromycetes in the production of mycotoxins in cereals are species of the genera: *Aspergillus*, *Penicillium* and *Fusarium*, but alongside they appear *Rhizopus*, *Trichotecium*, *Trichoderma*, *Myrothecium*, *Stachybotriys*, *Cephalosporium*, *Alternaria* and *Claviceps purpurea*. Research objectives consisted in identifying and describing micromycetes developed on wheat kernels, determining the attack frequency of black point and mycoflora involved in the analyzed varieties. The studied material is represented by the following wheat varieties: Alex, Exotic, Ilinca, Antonius and after the phytosanitary analysis the frequency of micromycetes varied from each variety

Key words: wheat, micromycetes, mycotoxins, black point.